



Grilled persiMon® and Shrimp Skewers

Easy to make, packed with flavour and sure to be a hit at your next party, these little skewers are perfect for any gathering.

Makes 4-6 servings

Credit: www.maryluzmejia.contently.com

Ingredients

2 persiMon®, cut crosswise into 1/2" discs
340g of shrimp, peeled and deveined
juice of half a lime, plus extra for drizzling on shrimp before serving
3 tablespoons Spanish olive oil
2 cloves garlic, minced
1 teaspoon mint, chopped (plus extra for garnishing)
Neutral oil for brushing onto persiMon® (such as grapeseed, canola or avocado)
salt and pepper to taste
Spanish finishing sea salt "escamas de sal"



Preparation

In a bowl, combine first five ingredients, stir well and add shrimp, making sure to toss well so that all the shrimp are coated. Marinate for no longer than 10 minutes.

Heat a grill pan over medium high and brush oil onto each persiMon® disc. Grill discs until slightly charred on both sides. Remove from heat, let cool and slice each disc into quarter wedges.

Ensure pan is at medium high heat again and add shrimp- careful not to overcrowd the pan. Note, don't add marinade to grilling pan, you want to grill the shrimp, not boil them.

Once cooked (pink or white on both sides), remove from pan.

Place one piece of persiMon® on plate, top with shrimp and skewer the two together. Add a drizzle of lime juice, a few flakes of finishing salt and finely chopped mint. Serve immediately.